

STARTERS

Served with fresh crispy salad, mint yoghurt, red chili sauce and mango sauce.

Papadom or Spice Papadom	0.60	Paneer Tikka - Indian Cheese	4.95
Pickles & Chutneys	each 0.60	King Prawn Butterfly	5.95
Chaot Puri	4.95	Prawn Cocktail	5.95
Chicken Tikka, chaat masala sauce and tomatoes served with a crispy puri flatbread		Masala Fish	4.95
Mixed Starter	5.50	Lentil Soup	3.95
Chicken Tikka, lamb tikka, sheek kebab, onion bhajee		Garlic Mushrooms	3.95
Mixed Platter	5.50	Spicy Sheek Kebab	4.95
Chicken Tikka, lamb tikka, sheek kebab, half chicken pathia puri		Samosa Chaat Potee	4.95
Seafood Platter	5.95	Keema Borah	4.50
Salmon, king prawn, half prawn pathia puri		Spicy minced lamb with onions and green chillies, coated in golden breadcrumbs	4.50
Vegetable Platter	4.95	Kofta Darjiling	3.50
Veg Samosa, Onion Bhajee, vegetable pakora, half veg pathia puri		Spiced mince meatballs served with a topping of bengal masala sauce.	
Reshmi Kebab	4.95		
Nargis Kebab	4.95		
Boiled egg covered with mince meat	4.95		
Shami Kebab	4.95		
Fried lamb, finely minced & flavored with spice and herbs			
Chicken Chaat, Aloo	4.95		
Chat or Chana Chat	4.95		
Chicken, Lamb or Shaslick	4.95		

CHEF'S CHOICE STARTERS

Chicken 65	4.95	Shahi Salmon	4.95
Battered fried chicken tossed with onions and peppers		Grilled salmon served with onions and peppers, lightly spiced	
King Prawn Suka	4.95	Spicy Lamb	4.50
King prawn with onion and peppers slightly spiced with tomato		Strips of lamb tikka, served on a yoghurt bread	
Tatual Mix Special	4.95	Stuffed Pepper	5.50
Chunks of chicken and lamb tikka cooked with crunchy green peppers and onion in tangy tamarind and served with a puri		(chicken, duck, mince or vegetable) Cooked in a bhuna style, parceled in onion char-grilled pepper	
Tandoori Duck	4.95	Rosun Special	4.95
Duck breast marinated in mixed herbs and spices, with hint of citrus, char-grilled in the tandoori		Combination of prawns and mushrooms with slice garlic, quick fried lightly in a mild oil	
Stir-fried	4.95	Jhalalily Mussels	4.95
(chicken, lamb, prawns or king prawns)		Finest mussels, cooked with garlic, onions, coriander in a sweet and sour sauce.	
Pan fried with peppers, tomatoes, onions, green herbs and slices garlic		Lasan Saquid	4.95
Prawn Kebab Shashlik	4.95	Pan fried squid rings, flavored with chopped green chillies, lemon and garlic, served on a bed of salad.	
Traditional goan seafood marinated with onion, pepper and tomato, served with salad & sauce			



TRADITIONAL STARTERS

Onion Bhajee	3.50	Tandoori King Prawns	4.95
Sheek Kebab	3.95	Pathia or Bhuna Puri	4.50
Tandoori Chicken	3.95	(chicken, lamb, prawn or mushroom)	
Chicken Tikka	3.95	Chicken Pakora	3.50
Lamb Tikka	3.95	Samosa (Vegetable or Meat)	3.50
Tandoori Lamb Chops	4.50	Aloo Rosun Mushrooms	3.50

CHEF'S SPECIAL

House Special (Chicken or Lamb)	9.95	Tawa	11.95
Mother's secret recipe. An aromatic curry prepared using freshly ground garam masala, herbs and other sun dried spices.		(Chicken, Lamb, Duck, Prawns or King Prawns) Prepared with onions, green peppers to chef's own blend of spices. Cooked & served in a Tawa (cast iron dish), retaining the delicious unique of dish. Very hot bhuna sauce.	
Chicken Lasuni	9.95	Sylheti Special Naga	10.95
Cooked with garlic in a medium to hot sauce, topped with cheese.		With Sylheti chili, onions, herbs and spices.	
Methi Gust or Chicken	9.95	QS Special Kofta Bhuna	11.95
Bhuna style with kashuri methi		Mince ball coke in chef's special spiced medium to dry bhuna sauce.	
Murghi Masala	11.95	Achari	11.95
1/4 Tandoori Chicken cooked with minced and boiled		(Chicken, Lamb, Prawns, King Prawns or Vegetale) Cooked with onions, peppers and mixed pickles	
Moglai		Bangla Lamb Chop Bhuna	10.95
Chicken or Lamb	9.95	Lightly spiced grilled lamb chops cooked in chef's special sauce.	
King Prawn	10.95	Jinga Cox Bazar	10.95
Cooked with minced lamb in herb and spices, with a touch of yoghurt and egg (semi dry)		Jumbo king prawns, marinated in masala spices and herbs, cooked in a green chili sauce.	
Braised Lamb Shank	14.95	Nauratan Bhuna	11.95
Lamb shank braised, medium hot, medium hot, carefully selected curry sauce with special ingredients and spices, served with a choice of rice		Succulent chicken and lamb tikka pieces, cooked in chef's own secret recipe, also served with a tandoori king prawn.	
Tandoori Chicken Chilli Garlic	11.95		
Cooked with chopped garlic, chillies & onions			
Sylheti Shatkora	11.95		
(Chicken or Lamb)			
Cooked with Bangladeshi lime, bhuna style			
Kori Chicken	10.95		
Diced pepper and onions with chillies and pickles			
Rangella Sobzi	9.95		
Mixed vegetable dish with paneer			

QUINTON SPICE DISTINGUISHED SELECTION

Zai Birkampur Ghost	10.95	Sharegama	10.95
Lamb cooked with a hot aromatic, santonjoni naga chili and dressed with coriander.		Succulent strips of duck cooked with mushrooms, fresh sliced garlic, chopped green chillies and herbs.	
Corinder Chicken	9.95	Chicken Rezalla	10.95
An exceptional chicken curry in a smooth gravy - well flavoured, a firm favourite.		Chicken cooked with strips of onions, peppers and chillies.	
Chicken Desi	10.95	Chicken Jalali	9.95
Special Sylheti dish made with the famous Bangladeshi scotch bonnet pepper, truly for the adventurous.		Chicken cooked with curry leaves.	
Mun-Churian	10.95	Quinton Spice	11.95
Chicken tikka infused with freshly spiced garlic, plum tomatoes, vine tomatoes, fresh green chillies and coriander.		Tatual Mixed Special	11.95
Maharaja Supreme	10.95	Chicken tikka, lamb and prawns cooked with onions and peppers in a tamarind sauce, with chef's choice of spices.	
Chicken breast stuffed with a spiced lamb mince in chef's own sauce.			
Jalong Chingri	11.95		
Mouth watering tandoori king prawns, cooked in traditional thick chili sauce using only the finest marinated blend of flavours.			
Sweet & Spicy Honey Chicken	12.95		
Chicken tikka cooked with exotic asami spices and then glazed with honey before being cooked in a creamy onion sauce.			
Nowabi Lamb	11.95		
Tender tandoori lamb chops in a delicious rice sauce with hints of fresh garden mint.			

ALLERGY NOTICE

Our dishes may contain: gluten, crustaceans, molluscs, eggs, fish, peanuts, nuts, soyabeans, milk, celery, mustard, sesame seeds, lupin and sulphur dioxide. If you are allergic to certain ingredients please notify our staff before ordering.

NATIONAL CLASSIC CURRIES

BHUNA Mild medium dish cooked with sliced onions, tomatoes, peppers and onions topped with fresh coriander.	ROGAN JOSH Smooth tomato based sauce cooked with a mix of spices garnished with garlic.	BALTI Popular traditional dish cooked in a wok with chunks of onion peppers in a medium sauce.
MADRASS Hot dish cooked with fresh chillies and mixed spices a real old school classic.	JALFRAZI Spicy sauce consisting of spices, garlic, ginger, green chillies an exquisite indulgence	DOPIAZA Medium tomato based sauce cooked with chunks of peppers and onions topped with fresh coriander.
PATHIA Hot, Sweet and sour dish	SAAG Fresh spinach with a touch of garlic and spices	DHANSAK Cooked with pineapple and lentils produce a hot, sweet & sour taste
	KORMA Creamy sweet sauce cooked with coconut	

CHICKEN	7.95
LAMB	7.95
PRAWN	8.95
CHICKEN TIKKA	8.95
KING PRAWN	11.95
MIX VEGETABLE	7.95



TANDOORI DISHES

Main courses, served with fresh crispy salad, mint yoghurt sauce and red peppery sauce.

Tandoori Mix Grill	12.95	Shashlik	9.95
Served with Nan bread and salad	7.95	Chicken or Lamb	11.95
Tandoori Chicken	8.95	King Prawn or Salmon	10.95
Chicken Tikka	8.95	Salmon Tikka	11.95
Lamb Tikka	9.50	Chicken Shashlik Bhuna	10.95
Tandoori King Prawns	11.95	Cooked in the clay oven with peppers, tomatoes and marinated chicken added to a spicy masala sauce, served on a sizzling tawa	
Tandoori Lamb Chops	10.95		



SEAFOOD SPECIAL

Goan Fish	12.95	Shazni Prawns	12.95
Fried fish with bhuna sauce		Highly spiced prawns and king prawns, cooked with fresh ginger, lemon grass, garlic and spinach.	
Salmon Ka Jool	12.95	Bangla Fish Broth	10.95
Cooked in a medium to mild curry sauce with potato and cauliflower.		Indian style preparation, fillet of white fish cooked with coconut milk, tempered with tomatoes and baby potatoes, true home style.	
Sea Bass	11.95	Rangila Kakrra	12.95
Fried with spinach and potatoes		Mussels and squid cooked with garlic, ginger, tomatoes, spring onion, lemon juice and a dash of spices.	
Telapia Torkari	11.95	Bangla Fish Tawa	12.95
Medium spiced, cooked with garlic and tomato sauce		A tantalising mixture of shrimp, shell fish and king prawn cooked and served with sensational hot, sweet and tangy relish sauce.	
Quinton Spice			
Special King Prawn	12.95		
In the shell cooked with garlic, ginger, onions and peppers.			
Sweet and Sour King Prawn	12.95		
In the shell with Thai sauce.			